

## RIPASSO

## VALPOLICELLA CLASSICO SUPERIORE



#### Terreno/Land

Alluvionale, Calcareo *Alluvial, Limestone* 

### Denominazione/Designationv

Valpolicella Classico Superiore Ripasso Doc

## Tipologia/Type

Vino rosso secco Dry red wine

### Vitigni/Grape varieties

Corvina, Corvinone, Rondinella, Molinara

## Vigneto/Vineyard

Camparsi

## Lavorazioni sulle uve/Grape processing

Uve fresche, ripasso sull'amarone dello stesso vigneto Fresh grapes, amarone ripasso from same vineyard

#### Maturazione/Maturation

In botti piccole per 24 mesi In small barrels for 24 months

#### Premi/Awards

Verona wine top; Medaglia d'oro G&G Verona's top wine; G&G Gold Medal



# 2015 VALPOLICELLA CLASSICO SUPERIORE RIPASSO

From vineyards located in Camparsi in the municipality of Fumane, come the red grapes that we used to produce the first vintage of this ready-todrink Valpolicella Classico Superiore Ripasso.

The decision to devote a label to the Camparsi vineyard grapes, distinguishing them from those on Mount Sant'Urbano, was made with a view to enhancing an idea that has always been dear to our heart, that of "CRU" wine.

The brilliant and ruby red colour in the glass foretells a fresh and elegant wine that does not, however, neglect characteristics like richness and structure which typify the denomination.

The nose reveals notes of slightly wilted red flowers, such as wild violet and rosehip, with slight hints of currant at the finish.

On the palate, the wine enters in a delicate, broad and dry way, with vivid and elegant tannins.

An excellent final flavour that brings great persistence in the mouthful.

